



Sweet Pie

With Rising Crust

Ingredients for the rising crust

- 3.5 oz wholemeal flour
- 3.5 oz white flour
- 0.2 oz instant baker's yeast
- 2.8 oz butter
- 1 tbsp brown sugar
- 1 egg yolk
- 3.4 US oz milk
- 1 pinch of sea salt

FOR THE RISING CRUST

- 1 Mix the yeast in warm milk
- 2 Put the flour, salt and brown sugar into the mixer bowl
- 3 Blend in the egg yolk and the diced butter
- 4 Start to mix and then add the milk and the yeast
- 5 When the dough has a good consistency, place it in a container and cover it with a cloth
- 6 Preheat the oven to 200°C /400°F
- 7 Grease the tart tray (for the oven) with a little melted butter
- 8 Flour the work surface and knead the dough until it is malleable
- 9 Extend the dough with a rolling pin. Place it in the tart mould and pinch the edges

Ingredients for the filling

- 7 US oz Saison Cazeau
- 4.2 oz brown sugar
- 3 eggs
- 1 tbsp cream

- 1 Pour the 7 oz of Saison Cazeau into a bowl
- 2 Add the egg yolk and the brown sugar slowly so as not to form lumps
- 3 Add the cream to the mixture
- 4 Beat the egg whites separately until frothy
- 5 Add the egg whites to your first mixture with the Saison Cazeau
- 6 Whisk all these ingredients by hand, at an average rhythm
- 7 Pour on to the bottom of the tart
- 8 Cook the whole in a static oven at 200°C/400°F for 30 minutes
- 9 Take it out of the oven and wait for 5 to 10 minutes before unmoulding it
Leave to cool on a grid

Possibility of adding crushed nuts to the trimming for even more pleasure.

To be enjoyed with a really cold Saison Cazeau.

Happy tasting!

